

medium speed for 5 minutes. After kneading, the dough temperature was 20°C. The dough was rolled and the chemical leavening agents and the roll-in fat were wrapped therein in the following manner. The dough was rolled to give a sheet of about 210 mm in width, about 100 mm in length and about 7 mm in thickness. 30 g of the chemical leavening agents for spreading was uniformly spread all over the dough surface. Then 650 g of the roll-in fat (margarine) of about 100 mm in length, about 100 mm in width and about 7 mm in thickness was placed thereon. The dough was folded in two thereby wrapping the chemical leavening agents and the margarine. The dough having the chemical leavening agents and the margarine wrapped therein was rolled with a reverse sheeter (Kamata Kikai) to give a thin sheet of about 5 mm in thickness. After folding in two, the sheet was further rolled into a sheet of about 5 mm in thickness. After folding in four, the sheet was further rolled into a sheet of about 5 mm in thickness and then folded in four. Finally, it was rolled into a sheet of 3.0 mm in thickness to thereby give a pie dough consisting of 32 fold-in fat layers and 64 chemical leavening agent layers. This pie dough was cut into rectangular pieces (150 mm in length x 60 mm in width, 150 mm in length x 65 mm in width) and 35 g of an apple filling (moisture content: 63%) was wrapped in these two pie dough pieces (total weight: 60 g) to give an apple pie of 60 mm in width and 150 mm in length. The dough temperature at the shaping step was 22°C. The time required for shaping the dough (i.e., from the

7<sup>1</sup> spreading of the chemical leavening agents to the introduction into a freezer) was 30 minutes. After freezing in the freezer at -30°C for 40 minutes, a frozen apple pie dough of a center temperature of -18°C was obtained.--

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Please replace the paragraph beginning on page 20, line 5, with the following rewritten paragraph: ✓

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ps --Knead-in fat (margarine) 8--

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Please replace the paragraph beginning on page 20, line 7, with the following rewritten paragraph:

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7<sup>3</sup> --Water 55--

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**IN THE CLAIMS:**

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Please cancel claims 23 and 24 without prejudice or disclaimer of the subject matter contained therein.

The claims have been amended as follows.

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7<sup>4</sup> 1. (Twice Amended) A frozen pie dough to be stored in a frozen state which comprises a pie dough having dough layers containing a cereal flour, water and a fat as the main components and fat layers laminated with said dough layers alternatively,

wherein voids and a chemical leavening agent are present between the dough layers and the fat layers of said pie dough, and said chemical leavening agent is a delayed action type chemical leavening